



## BAR SNACKS

<b>Mushroom arancini</b> , truffle aioli (pb) (v)	7.00
<b>Pork &amp; tarragon scotch egg</b> with beer mustard	8.00
<b>Calamari</b> with roasted garlic aioli	9.50
<b>Sticky honey &amp; beer mustard chipolatas</b> with chilli	6.95

## CHICKEN WINGS

<b>Chicken wings</b> with Korean BBQ sauce	8.95
<b>Chicken wings</b> with mango Habanero sauce	8.95
<b>Chicken wings</b> with hot honey sauce	8.95
<b>Buffalo wings</b> with buffalo & truffled blue cheese sauce	8.95
<b>1kg of chicken wings</b> with Korean BBQ sauce	21.50
<b>1kg chicken wings</b> with mango Habanero sauce	21.50
<b>1kg of chicken wings</b> with hot honey sauce	21.50
<b>1kg of buffalo wings</b> with buffalo & truffled blue cheese sauce	21.50

## SMALL PLATES/ STARTERS

<b>Hummus &amp; olives</b> with flatbread (pb) (v)	8.50
<b>Crispy brie</b> with wild cranberry & bitter leaves (v)	7.50
<b>Whipped chicken liver parfait</b> with moscatel grape, fig & toasted brioche	9.95
<b>Black garlic &amp; treacle chicken thigh</b> with hummus, shallot, pomegranate & mint	10.95
<b>Crispy duck salad</b> with soy honey dressing & sesame seeds	9.50

## SHARERS

<b>British 'Cobble Lane' charcuterie for 2:</b> Coppa, bresaola, chorizo, salt & pepper salami, olives, pickles, focaccia, sourdough bread & blended oliva oil	25.00
<b>Nachos</b> with melted cheese, guacamole, tomato salsa, sour cream & jalapeños (v)	14.50
<b>Add ons</b> Chilli beef nachos 17.00    Plant-based nachos (pb) (v) 14.50	

## SUNDAY ROAST

<b>Corn fed chicken supreme</b> with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	22.00
<b>Sirloin of beef</b> with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	23.50
<b>Nut Roast</b> with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy (pb) (v)	20.50
<b>Roasted porchetta</b> with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	21.50
<b>Braised lamb shoulder</b> with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	26.50



# FULLER'S

## MAINS

<b>Beer battered haddock</b> triple cooked chips, crushed minted peas, curry & tartare sauce, lemon	18.95
<b>Cheeseburger</b> with Monterey Jack Cheddar, pickle, burger sauce & chips	17.95
<b>Add on</b> Streaky bacon 2.50    Bacon jam 2.00    Smashed avocado (pb) (v) 2.50	
<b>Pan fried Chalk Stream trout</b> with spicy heritage tomato, ajo blanco & curry oil	20.00
<b>Jerusalem artichoke risotto</b> with sunflower seed, chickpea & candied olive crumb (pb) (v)	17.50
<b>Cajun-roasted chickpea &amp; butternut squash salad</b> with hummus & toasted almonds (pb) (v)	14.00
<b>Add on</b> Add on Feta cheese (v) 2.50    Add on chicken 4.00	
<b>Made in Hackney plant-based burger</b> ; a quinoa & beetroot jerk seasoned burger. Topped with smoky Applewood® Vegan cheese, plant-based mayo, tahini-dressed kale, balsamic beef tomato and triple cooked chips. 50p from each burger sold will be donated to the @MadeinHackney charity. (pb) (v)	16.95

## SIDES

<b>Maple roasted chanteney carrots</b> (pb) (v)	5.50
<b>Wild boar &amp; Cumberland pigs in blanket</b>	6.00
<b>Sage &amp; Onion stuffing</b> (v)	4.00
<b>Yorkshire pudding</b> with roast potatoes, goat's curd, crispy onions & gravy	6.00
<b>Triple-cooked chips</b> (pb) (v)	5.50
<b>Sweet potato fries</b> (pb) (v)	5.50

## ADD ONS

<b>Extra red wine gravy</b>	2.50
<b>Vegetarian gravy</b> (pb) (v)	2.50
<b>Roast potatoes</b> (pb) (v)	2.00
<b>Extra Yorkshire pudding</b> (v)	2.00
<b>Savoy cabbage</b> (pb) (v)	5.00
<b>Maple roasted carrots</b> (pb) (v)	5.00
<b>Spiced butternut squash</b> (pb) (v)	5.00

*Paul O' Dowd* Head Chef



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v)

vegetarian (pb) plant based.

Adults need around 2000 Kcal per day

[www.masons-arms-battersea.co.uk](http://www.masons-arms-battersea.co.uk)



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# FULLER'S

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## P U D D I N G S

<b>Bulleit bourbon chocolate tart</b> with caramelised cornflakes & salted caramel ice cream (v)	9.00
<b>Apple, plum &amp; sloe gin crumble</b> with choice of ice cream or custard (pb) (v)	8.50
<b>Puddings served with a choice of custard or ice cream</b> Vanilla ice cream (v) 2.00    Custard (v) 2.00	
<b>Sticky toffee pudding</b> with candied walnuts, vanilla ice cream & toffee sauce (v)	8.50
<b>Baked Basque cheesecake</b> with bitter orange chutney (v)	8.00
<b>Selection of ice-creams by the scoop</b> (v)	3.00
<b>Ice Cream Flavours</b> Vanilla (v) 3.00    Salted caramel (v) 3.00    Strawberry (v) 3.00	
Chocolate ice cream (pb) (v) 3.00	

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